



# BURP NEWS

The Official Newsletter of  
**BREWERS UNITED FOR REAL POTABLES**

**"At the pub on the crossroads, there's whiskey  
and beer / There's brandy from cognac that's  
fragrant, but dear / But for killing the thirst and  
for raising the gout / There's nothing at all beats  
a pint of good stout"**

- "[Drink It Up, Men](#)" (Irish traditional)



Rich Sampson, Editor  
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## March 2014

[www.burp.org](http://www.burp.org)



## Cannon's Canon

*By Tom Cannon, Fearless Leader*



Geez, when will this winter ever end! As I sit here typing this, the ground is once again covered with the white stuff (fortunately, though, the streets are only wet). Just as the big snow was finally melting away, this one is dumping more on top of the remnants of the old. And the weather this winter has affected our brewing. We usually find one mild weekend in late

January or early February to get our Stout brewed for the March meeting, but it was real tough this year. We've been BURP members for 22 years now, and the first competition we entered was the BURP Stout Competition – I think – it was in February, 1993. Well, we didn't do very well, but we've had a stout entered in every BURP stout competition since, but I was getting worried we weren't going to be able to get one done this year. The weather finally cooperated long enough so we could squeeze a brew in, but it's going to be 15 days from grain to being judged at the March meeting. I'll also have a keg of it on our Nitrogen tap, so give it a try and let me know if we rushed it too much this year.

### March Meeting

**Dan McCoubrey Memorial Stout Competition**  
**Saturday, March 8**  
**Vienna, VA**

**BURP-sponsored *Brewing Historic Beers***  
**with Beer Historian/Writer Ron Pattinson**  
**Saturday, March 15**  
**3 Stars Brewing Company**  
**Washington, D.C.**

### April Meeting

**India Pale Ale Competition**  
**Saturday, April 12**  
**Rockville, MD**

### May Meeting

**Annual Chili Cook-Off & Best Beer with Chili Competitions**  
**Saturday, May 10**  
**Fairfax, VA**

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. Deadline for articles is 2 weeks before each scheduled BURP meeting unless otherwise indicated. Changes to membership records should be sent to [membership@burp.org](mailto:membership@burp.org).

So how did you like the joint homebrew club meeting at Rock Bottom in February? I think it went very well. Rock Bottom sure treated us well, and though a bit crowded at times, it all made for a good time from the four (or was it five?) homebrew clubs who were there. The beer was all good and it was great to meet a bunch of new folks, not only from the other homebrew clubs, but from some of the folks that joined BURP during the meeting. I'd like to thank the members of DC Homebrewers, GRIST, NoVa Homebrewers, and the Worthogs for making this a great meeting, and also a big thanks to all of the BURPers who attended and brought beer. I think we showed very well.



*Members of all the area homebrew clubs at the Best of Show table at the FeBREWary meeting at Rock Bottom.*

Speaking of meetings, last week I got an e-mail from one of our officers who told me that he was questioned about how we determine where our monthly meetings are, and was concerned that there seemed to be more meetings in Virginia than in Maryland (or DC), and wondered if there was any bias one way or the other. I can assure all of you that there is no bias on where BURP meetings are held. We'll hold a meeting anywhere in the area, but we are more constrained than many of the smaller homebrew clubs in our area. We're just a bit too big to regularly schedule meetings in any local bar or brewpubs, as some clubs do. I'm also sensitive to the reality that the lean, hard core of our club often likes to bring a keg of beer to a meeting, which also has to include dispense equipment, which makes locations that have easy access and parking a bit of a priority. Size and parking generally limits what we can do in DC, but I do continue to try to schedule meetings there.

So then it comes down to meetings either at member's houses or in local community centers. And that's when it comes down to what we have available to us. Last year we had meetings at one bar, three community centers,

one state park, and six members' houses (this doesn't include Mash Out, which is kind of a special case). This is when things start to get a little skewed. The members houses were split 3-3 in Maryland and Virginia. The state park was in Maryland, but all three community centers were in Virginia. Folks, it's hard to turn down those community centers. They are built to host events just like our monthly meetings and are especially important during the colder weather months. They also generally have very workable policies on outside alcohol. So one question is, are there any such centers in Maryland we can use? I can't answer that, I don't know of any.

Now, let me say something about meetings at member's houses: in the close to twenty years I've been an active BURPer, the club has had four meetings at our house, so I have some experience here. It can be a lot of fun hosting a meeting, if you have a house big enough, especially with a big back yard. I think it's telling that we often return to members houses for repeat meetings, which says to me that it really isn't that bad hosting a meeting, especially if it's during warm weather months when we can hold the meeting largely outside.

So, what point am I trying to make here? First, it's primarily the Fearless Leader's job to handle the scheduling of meetings, and, as you can imagine, anyone who wants to host a meeting usually can. I won't hide the fact that I'll take the first house that's offered to me for a meeting, and I really don't care if it's in Maryland or Virginia. If we could find community centers in Maryland where we could hold cold weather meetings, that would be fine with me, but we don't seem to have those. We do have the three (actually four – we reserve one for Spirit of Free Beer judging) in Virginia, which I am inclined to use until we find something better. Also, we all need to understand that no meeting location is perfect for everybody. Our club is too big and too geographically diverse to have perfect meeting places for everybody.

I put the call out for meeting locations at members houses the other day, and as of today, I had two positive responses, both from people in Virginia. I'm still waiting for the Maryland folks to step up, but if they don't, count on a few more trips to Virginia for the monthly meetings. As usual, if any of you would like to discuss this with me, I'll be happy to talk to you.

See you at the March meeting. It will be two weeks prior to St. Patrick's Day, but I still plan on wearing green and drinking more Stout than is good for me.

## Beer Judge Certification Program Exam Scheduled

We have scheduled a BJCP Beer Judging Examination to be held in November, 2015. Now, that's a ways out, but these days, that's about the best you can do in scheduling these things.

There is a twelve-person limit on exams. If you would like to take this exam, please get in touch with me and I will put you on the list. If we get more than twelve people interested in the exam, I will start a standby list. At the start of next year, I'll see who is on the list and start collecting the fees for the exam, so we can start locking people in. We will also start talking about preparation classes for the judging exam as well as the on-line exam that has to be passed before any new examinee can take the judging exam.

I can be reached at [cnt.cannon@verizon.net](mailto:cnt.cannon@verizon.net). If you would like to take this exam or have any questions, please get in touch with me.

Information on the BJCP exam can also be found at <http://www.bjcp.org/examcenter.php>

## Meet Ron Pattinson, Porter-Obsessed Beer Historian

By Jamie Langlie

BURP first met **Ron Pattinson** when he did a memorable tasting of *10 Porters & Stouts at 10 AM* on a Sunday in September, 2001, at the Café Belgique in Amsterdam for several folks on the Belgium/Netherlands Tour de BURP. In the ensuing years, Ron has spent many pleasant hours sharing beer experiences with BURPers who've found him at European beer festivals or connected while visiting his home base in Amsterdam. A couple of years ago, he and his family capped their U.S. visit with what they all agreed was a much-too-short stop at BURP's May chili meeting. As a result, when Ron decided to write a book about home brewing some of the vintage beer recipes that he'd collected, he immediately thought of BURP as the logical test bed. Volunteer teams have since brewed 6 of the recipes, and these beers will be on tap for Ron's book launch event that BURP is co-sponsoring with 3 Stars Brewing/Homebrew Shop.

Ron is a brewing historian, member of the British Guild of Beer Writers, and author of the blog *Shut*

*Up about Barclay Perkins*

([www.barclayperkins.blogspot.com](http://www.barclayperkins.blogspot.com)). He has produced numerous European beer and pub guides that are among the "go to" references for serious beer travelers. *Beeradvocate.com* calls him "...one of our finest and most illuminating beer historians." He has collaborated on new batches of old beers with a variety of beer bloggers and craft brewers, such as: Pretty Things Beer (Boston), Fullers (London), De Molen (Netherlands), Devils Backbone (Virginia), and Yards (Philadelphia). Quayside Publishers recently released Ron's new book, *The Home Brewer's Guide to Vintage Beer*. In addition to the Quayside book, he has self-published a "Mini-series" of 11 books on a broad range of historical brewing topics, among them: *Brown Beer, War!* (brewing developments during WWs I & II); *Peace!*; and *London!* All of these books pay particular attention to the subject of porters and stouts. As he writes in the foreword to *Brown Beer*: "Brown Beer. Or Porter and Stout as it's more commonly known. Another of my obsessions. I have a whole fruit cake full of obsessions. With extra sultanas. But Porter is one of my oldest (beer) obsessions ... Think you know about Porter and Stout? I used to. Then I started looking at historical records. Then I realized how little I know. I still know bugger all, really. But here's what I do."

You're invited to join for what promises to be an informative, lively discussion with Ron on Saturday, March 15. Details are at: <http://vintagebeer.eventbrite.com> [NOTE: If you are unable to attend on the 15<sup>th</sup>, the Free State Home Brewers Club Guild (FSHCG) is holding a similar event in partnership with Maryland Home Brew in Columbia, MD on Sunday, the 16<sup>th</sup>, information at <http://MdHB.com/Events.php>]

## Brewing an Historical Beer

By Bill Ridgely

At the start of this year, Wendy and I were contacted about the possibility of participating in a historical brewing project for the upcoming visit by **Ron Pattinson**, international beer historian, writer, and blogger. Ron was coming to town to talk about his new book, "The Homebrewers Guide to Vintage Beer" (Quarry Books, 2014), which contained recipes designed to enable homebrewers to

recreate their own versions of historical beers (mostly British but with a few other historical European styles represented as well). We had met Ron several times during our travels and enjoyed talking with him about a subject we were all deeply interested in. His blog (<http://barclayperkins.blogspot.com/>) contains tons of fascinating details on historical recipes and beer styles, and his continually-updated series of European brewery and pub guides (<http://www.europeanbeerguide.net/>) have been required reading for beer travelers to Europe for many years.

BURP has always been on the lookout for educational opportunities, and this project supported our enlightenment goals, so we jumped at the opportunity to participate. Ron kindly sent the club 10 of the recipes from his book as well as some excellent background notes on ingredients and brewing techniques. Six of these recipes were subsequently selected by BURP members to be brewed for Ron's book signing and lecture scheduled for Sat, March 15. Wendy and I selected an especially intriguing recipe for 1933 Whitbread DB, a beer Ron described as "a Southern brown ale that looks like a Northern brown ale". There are few remaining commercial examples of the Southern brown ale style outside of Mann's, brewed just outside of Manchester, UK by the Burtonwood Brewery. Mann's is not available anywhere in the US, to my knowledge. Wendy and I have been very fortunate to be able to try it during trips to Manchester, where she has relatives. It's a remarkable beer – low in alcohol (under 3.0% ABV), dark, sweet and smooth, with very low hop flavor and a nice malt and caramel presence. It's a beer we've talked about replicating for some time, so while this was a bit of a hybrid style, it seemed a good match for us.

Here's Ron's recipe taken from his book (for 5 gallons):

1933 Whitbread DB		
Pale malt 2 row	5.25 lb (2.4 kg)	47.09%
Pale malt 6 row	3.50 lb (1.6 kg)	31.39%
Chocolate malt	0.15 lb (68 g)	1.35%
Caramel		
No. 3 invert sugar	2.25 lb (1 kg)	20.18%
Fuggles 90 min	2.00 oz (57 g)	
Golding 30 min	2.00 oz (57 g)	
OG	1055	
FG	1014.5	
ABV	5.36	
Apparent attenuation	73.64%	
IBU	50	
SRM	23	
Mash at	151°F (66.1°C)	
Sparge at	170°F (76.7°C)	
Bolt time	90 min	
Pitching temp	60°F (15.6°C)	
Yeast	Wyeast 1098 British Ale—dry	
	Wyeast 1099 Whitbread Ale	

Original mashing scheme:

	mash temperature	gallons water
mash 1	151°F (66.1°C)	2 (7.6 L)
underlet	153°F (67.2°C)	0.25 (0.9 L)
sparge 1	170°F (76.7°C)	1.5 (5.7 L)
mash 2	157°F (69.4°C)	0.75 (2.8 L)
sparge 2	170°F (76.7°C)	2 (7.6 L)

Before I proceed, let me make a quick comment about published recipes. While very helpful, especially to newer brewers, recipes are really just guidelines. Ten beers brewed from the same recipe by ten different brewers will never result in ten identical beers. Every brewer's efficiency varies depending on a number of factors, including quality of ingredients, quality of the malt crush prior to mashing, temperature control, equipment complexity, etc. So please keep this in mind when formulating a beer using a published recipe. Wendy and I brewed this beer using our old gravity-based all grain system, which is not particularly efficient. We used BeerSmith (<http://beersmith.com/>) for our recipe formulation as it scales very well and allows for system efficiency to be adjusted with each brew.

As we began formulating our recipe, we determined that we would use Ron's specifications for the beer rather than try to adhere to the specific quantities of ingredients listed in the recipe. Here is

how we went about creating our version of this beer.

**Malt** – Initially, we plugged the exact quantities of malt specified by Ron's recipe into our version, but the resulting predicted gravity was much higher than intended. Perhaps some of the early malts may not have been as fully modified as modern ones, so extraction of sugar may not have been as efficient. Regardless, we adjusted our malt bill down to achieve the OG specified (1.055). We also eliminated the 6-row malt from our version. There was little need for it since the recipe calls for no grain adjuncts (the main purpose of 6-row malt being to provide increased enzymatic power for conversion of adjunct grains). In addition, nearly all modern 6-row malt available to homebrewers comes from N. America, not the UK, and we wanted to use all UK-sourced malt in our recipe. One final note - Ron did not seem to like Maris Otter malt in pale ale recipes as he felt it was "kilned too dark". Your opinion may vary on that, but since we were brewing a brown ale, exact color of the pale malt was not a major issue, so we went with what we had on hand, which was Maris Otter.

**Hops** – Again, using the hops as specified in the original recipe resulted in a much higher predicted bitterness level than the recipe called for, so we adjusted to achieve the IBU's specified in the recipe (50). Reading through the literature, we found that most of the historical hopping rates were based on "lbs of hops per barrel of finished beer". This is a bit hard to translate into "ounces per gallon", and since early brewers had no real concept of alpha acids or IBU's, bittering potential was really not well understood. We went to **Mitch Steele's** recently published book on IPA (Brewers Publications, 2012) for further guidance on this as Mitch did a ton of research on use of hops in early pale ales and IPA's (including use of quite a bit of Ron's source material). Mitch noted a couple of interesting facts in his book:

\* Alpha acid content of historical hops was probably 25-30% of that found in modern, heavily cultivated hops (This is confirmed elsewhere in Mitch's book where he indicates that alpha acids in early Goldings hops was "most likely around 3-4%". Modern Goldings and Fuggles generally come in around 5%).

\* Early brewers tended to not boil hops for more than 30 minutes as they felt longer boil times would extract "rough & harsh flavors". So they would often pull out hops after 30 minutes and then add fresh charges of hops to the kettle every 30 minutes or so.

It was still pretty evident that bitterness levels in the early beers were much higher than today, and we wanted to take that into consideration. But we didn't want to end up with such a high level of bitterness that it would overwhelm the malt character of the beer. Our compromise was to use two 2 oz charges of 5.2% alpha acid whole Willamette hops (Willamettes are a triploid seedling of English Fuggles and are commonly used as a substitute for Fuggles and Goldings). The first charge went in at the start of the boil and then was removed after 30 minutes. The second charge went in 30 minutes before knockout. This gave us the 50 IBU's called for in the recipe, but instead of hop bitterness, we achieved primarily hop flavor, along with a bit of aroma.

**Sugar** – Ron's recipe called for 20% of the fermentables to be in the form of "#3 invert sugar". As he explained in his brewing notes, "there were four standard types of invert sugar, identified by the numbers 1 to 4, No. 1 being the palest and No. 4 the darkest. They were extensively used from the 1880s onward. No. 1 and No. 2 mostly appeared in Pale Ales, No. 3 in Mild Ales and No. 4 in Porter and Stout." Sources for commercially-made invert sugar did not seem to be readily available, so Ron recommended making it at home. The primary ingredient was cane sugar, easily enough found, but the procedure for making #3 invert sugar involved slowly heating a mixture of sugar, citric acid, and water on the stove to above boiling and then simmering at 240-250 degrees F for 150-210 minutes. This seemed like an awfully lot of effort, so we began looking for commercial alternatives. Lyle's Golden Syrup was readily available, but it was not dark enough for this project, and it was made from a combination of cane and corn sugar. We finally found just what we were looking for with Steen's 100% Pure Cane Syrup (<https://www.steensyrup.com/>). From various descriptions, this seemed to be the perfect substitute for making our own invert sugar. We ordered the specified 2.25 lbs (1 KG) from an internet vendor

and were very pleased with the quality of the product.

**Caramel** – According to Ron’s brewing notes, “in the 20<sup>th</sup> century, caramel was widely used for colouring and for colour adjustments, sometimes as a component of proprietary sugars, sometimes on its own. After WW I, it was increasingly common for brewers to measure the colour of their beers and to have a specific colour standard for each one. Beers were often deliberately brewed slightly paler and then coloured up to the exact required shade with caramel.” Wendy and I decided that since our recipe already contained 20% caramelized sugar, adding a commercial food grade caramel coloring agent had little appeal to us. So we compromised using what we felt was the best alternative – caramel malt. We used a mix of 60L and 80L caramel malt in our mash to achieve (along with the color of the invert sugar) the specified 23 SRM final beer color.

**Yeast** – While the specified Whitbread yeast was readily available from our local homebrew shop (Wyeast 1098 or White Labs WLP007), we had access to a large amount of Fullers yeast (Wyeast 1968 or White Labs WLP002) from a local craft brewery. The characteristics of these yeasts are very similar, so we didn’t feel we were compromising the recipe in any great way. And let’s face it, it’s difficult passing up a free quart of fresh, viable yeast slurry.

So, here’s a quick summary of the modifications we made to the original Pattinson recipe:

- \* All 2-row Maris Otter malt as the base malt rather than a mix of 2-row and 6-row malts.
- \* Lots of caramel malt (2 lbs total in our 5 gal batch) to achieve the specified 23 SRM color rather than using commercial food-grade caramel coloring.
- \* 20% of fermentables in the form of Steen's 100% Pure Cane Syrup instead of homemade #3 invert sugar.
- \* Whole Willamette hops (in place of Fuggles & Goldings) added for 30 minutes at the start of boil

plus an additional charge 30 minutes from the end of boil to achieve the specified 50 IBU’s.

\* Fermentation with Fuller's (WLP002) yeast obtained from a local craft brewery rather than the specified Whitbread yeast.

Our final recipe is as follows (for 5 gallons based on 64% system efficiency):

7.25 lbs Maris Otter pale malt  
 1.50 lbs Caramel malt (60L)  
 0.50 lbs Caramel malt (80L)  
 2.00 oz Chocolate malt  
 2.25 lbs Steens 100% Pure Cane Syrup  
 2.00 oz Whole Willamette hops (5.2% AA) Added at start of boil and removed after 30 minutes)  
 2.00 oz Whole Willamette hops (5.2% AA) Added 30 minutes before end of boil  
 Fullers (WLP002) English Ale yeast

- \* Mash at 151 degrees F for 60 minutes
- \* Add cane syrup to kettle during boil
- \* Total boil time 90 minutes

OG – 1.055  
 FG – 1.014  
 ABV – 5.4%  
 SRM – 23  
 IBU’s - 50

We’ll be pouring this beer at Ron’s BURP-sponsored event next Saturday at 3 Stars Brewing Co. Come on out and let us know what you think of it!

## From the Ministry of Culture

*By Wendy Aaronson & Nick Griner  
 Co-Ministers of Culture*

*The purpose of BURP monthly competitions is to encourage brewers to advance their brewing skills by improving recipe formulation and/or technique based on objective feedback from score sheets or by experimenting with styles they’ve never brewed. Competitions promote education and the availability of great tasting homebrewed beer at meetings.*



**Spirit of Free Beer Update:** Spirit of Free Beer will be at *Mad Fox Brewing* on Saturday May 17. The competition is registered with the AHA/BJCP Sanctioned Competition Program. Information about it should be in the next *Zymurgy*. Volunteers are always needed to contact sponsors and get prize donations, collect beers from the drop-off sites, apply numbers to entries and organize in cases at the May meeting, promote the competition, steward and judge. Don't miss the fun of getting involved. Please contact us at [culture@burp.org](mailto:culture@burp.org) if you are interested.

### February Competition Wrap-Up – Belgian and French Ale (Category 16)

The joint meeting at Rock Bottom Brewery with BURP, DC Homebrewers, GRIST, Wort Hogs, and NoVa Homebrewers was a blast. With so many exceptional brewers in attendance, we were not surprised that we received 24 entries for the Belgian and French Ale Competition. There was 1 Witbier, 3 Belgian Pale Ales, 9 Saisons, 2 Biere de Gardes, and 9 Belgian Specialty Ales. As expected, the Specialty category was diverse. There was 1 Orval clone, 2 Paterbiers, 4 with spices, a Belgian Dark Strong with *B. lambicus*, and 1 strong Saison. To provide the best judging possible in a limited amount of time so everyone had time to enjoy socializing, we had 8 teams of judges. Each team was comprised of a BJCP and non-BJCP judge. The teams were: **Steve Marler** and **Terri Fischer**, **Matt Pyle** and **Will Soublo**, **Bill Ridgely** and **Elizabeth Hartman**, **Mike Reinitz** and **Brian Haroldson**, **Andy Anderson** and **Dennis Petersen**, **Bruce Bennett** and **Rich Sampson**, **Rick Garvin** and **Herb Rose**, **Wendy Schmidt** and **Dave Riedel**. Our outstanding stewards, **Nathan Caldwell** and **Sara Bondioli**, brought beers

to the tables, kept the tables organized and checked the math on scoresheets. All of the beers were excellent and the competition was tough. 10 beers made it to a Best of Show Round that was judged by representatives from each of the 4 clubs and **Chris Jacques**, the brewmaster at Rock Bottom Brewery. 1<sup>st</sup> Place blue ribbon and a 55 lb bag of Victory Malt kindly donated by **Chris Jacques**, Rock Bottom brewer, went to DC Homebrewers President and BURP member **Bob Rouse** for his Biere de Garde. BURP's **Mark Hogenmiller** and **Dave Pyle** took 2<sup>nd</sup> place with the Orval clone, and **Nick Griner** of BURP took 3<sup>rd</sup> place with a Paterbier. The judges also wanted to give an honorable mention to **Sam Winek** for his Belgian Specialty Ale containing orange peel, coriander, and grains of paradise. Congratulations to the winners, and many thanks to the brewers, judges, and stewards. A special shout out and thanks to **Chris** for his donation.

**Malted Rye Challenge to be held at the May meeting** – BURP received a generous gift of a 55 lb bag of pre-crushed malted rye from **Eric Gleason** at Growlers, in Gaithersburg, MD. We are challenging brewers to enter a beer brewed with malted rye in the **Best Beer with Chili Competition**. Any style is still fair game in this competition, but the beers brewed with rye procured in this challenge will also compete for a special prize. If you decide to brew a roggienbier, you have another chance at a ribbon in the competition in September. If interested in this challenge, please send a message to [culture@burp.org](mailto:culture@burp.org). We want to distribute the rye at the March meeting.

**March Competition – The Dan McCoubrey Memorial Stout Competition:** What better way to celebrate the month of St Patrick than with the beer style invented in Ireland - stout! This competition, named in honor of club founder **Dan McCoubrey** (who brewed only stout), is BURP's longest running club competition and always one of the most popular. Anything in Category 13 is fair game — Dry Stout, Sweet Stout, Oatmeal Stout, Foreign Extra Stout, American Stout, and Russian Imperial Stout. Style guidelines can be found at <http://www.bjcp.org/2008styles/style13.php>.

2 bottles are required to enter the competition. Pre-registration is requested by sending an e-mail

with your entry info to [culture@burp.org](mailto:culture@burp.org) by Thursday, March 6. This helps organize the competition and allows us to get judge commitments prior to the meeting so we can run a smooth competition.

### April Competition – India Pale Ale (Cat 14):

IPA is by far the most popular style of beer being brewed at home, and we will celebrate the various IPA styles (English, American, and Imperial) at the April BURP meeting. Style guidelines can be found at <http://www.bjcp.org/2008styles/style14.php>.

For recipe ideas, there are a number of good books in the BURP library. You can view the collection at <http://brew.burp.org/Brewing/ClubLiBeery.aspx> and then e-mail [libeerian@burp.org](mailto:libeerian@burp.org) to have a book delivered to you at the upcoming BURP meeting.

## From the Ministry of Enlightenment

By Mike Reinitz and Thomas Sords  
Co-Ministers of Enlightenment



While February's joint meeting at Rock Bottom was a blast, it wasn't particularly conducive to an educational event. Have no fear though; we got big plans for March! Read on to learn about this month's Enlightenment events...

### March Enlightenment Experiment:

In preparation for the IPA competition in April as well as the SMaSH (Single Malt & Single Hop) competition in October, we'll be conducting a dry-hopping experiment/tasting at the March meeting. Prior to the meeting, we'll be purchasing a case of a light, neutral ale or lager (most likely an American Blonde/Golden Ale, a Kölsch, or a Helles). We'll then be selecting 12 different hop varieties (a few from each of the world's hop growing regions) to dry-hop the beer with. The caps will be popped, two or three pellets will be added to each bottle, and then the bottles will be quickly recapped to try to maintain as much of the original carbonation as

possible & avoid oxidation. The beers will be allowed to dry-hop at room temperature for a few days, and then we'll cold crash them to let the hop matter drop out. At the meeting, we'll discuss each hop variety, smell & taste the samples, and compare the aromas & flavors. The tasting will begin about an hour into the meeting & we'll be sure to make an announcement. At a future meeting, we'll also conduct a single-malt mash experiment to help prepare you for the other half of the SMaSH competition.

### Brewer's Corner & Equipment Discussion:

In addition to the dry-hopping experiment, we plan to hold another Brewer's Corner in March. The Brewer's Corner is a great opportunity for you to get structured feedback on your beers from some of the club's more experienced brewers & judges. Again, we will make an announcement when we plan to begin. Finally, one of our goals this year is to hold regular equipment discussions at our monthly meetings. In March, we're looking to hold a brief discussion on using filters & pumps in your homebrewery. If you have suggestions for equipment you'd like discussed at a future meeting, please contact us at [enlighten@burp.org](mailto:enlighten@burp.org).

### Vintage Beer:

As a reminder, **Ron Pattinson** is coming to the US to promote his new book, *The Home Brewer's Guide to Vintage Beer*, and on March 15<sup>th</sup>, **Jamie Langlie** has arranged a book release and signing party for Ron at 3 Stars Brewing Company/Homebrew Shop in DC. Six of the recipes in the book have been brewed by BURP members and will be available for tasting at the event. Ron will be speaking as well as signing books, and food will be available for purchase. The event is FREE for area homebrewers, but be sure to register online at <http://vintagebeer.eventbrite.com> to secure your spot. There are two registration options. The first, "General Admission," just indicates that you plan on attending. The second, "General Admission + I'm Interested in Buying a Book," let's the organizers get a better idea of how many books to make available for sale. Selecting the second option does not obligate you to buy a book, nor does it guarantee you a book, but it will help ensure an ample supply.

## BEST Meeting:

Interested in talking about your beer, brewing, or brewing techniques? **Robert Stevens** will host a BEST meeting at his house on Wednesday, March 26, and all BURP members are welcome. This meeting will include time to discuss brewers' questions and review brewers' recipes plus a discussion of different crystal malts. Based on the group's interest, future meetings will be scheduled to focus on demonstrating brewing equipment, planning group brews, or whatever BURP members would like to do. This is your chance to develop or refine your brewing skills! Hope to see you on March 26!

## Dry-hopping 101:

Continuing our precedent of including some sort of educational component in each newsletter, this month we present some tips & guidelines for dry-hopping to tie in with the planned experiment.

- Dry-hopping is a great way to get a bright hop aroma in your beer along with a bit of flavor without adding additional bitterness (though a highly dry-hopped beer may have some perceived bitterness). You can dry-hop any beer, but generally it is reserved for more hop-forward styles (Pale Ale, IPA, Pilsner, some Stouts, California Common, etc.).
- Dry-hop after fermentation is complete to avoid stripping out hop volatiles by carbon dioxide that is gassing off. Some brewers choose to dry-hop directly in the primary after fermentation is complete or you can transfer to a secondary to do your dry-hopping. It all depends on how confident you are in the health of your yeast and how long you plan to dry-hop for post-fermentation.
- If using hop pellets, there is no need to put the hops in a hop bag. Simply put them in the top of the fermentor, and they will settle to the bottom (sometimes crash cooling will expedite this process). If using whole hops, a muslin or nylon hop bag is recommended. The bag of whole hops will naturally float, so you can use glass marbles or

stainless steel ball bearings to help weigh the bag down (be sure to sanitize them first!).

- Hops have some natural anti-microbial qualities, and properly fermented beer should hinder the growth of any unsavory organisms. Therefore, there's no need to worry about adding new hops to the beer post-fermentation.
- Most brewers choose to dry-hop for 3-7 days. There is some anecdotal evidence that prolonged dry-hopping will lend a grassy, vegetal character to the beer. I've had success with even dry-hopping in the keg when I know a beer is going to be consumed quickly. I use a metal tea ball stuffed with hops to prevent the dip tube from clogging.
- NERD ALERT! Hop oils are made up of hydrocarbons and oxygenated compounds. The former includes such compounds as humulene (herbal/spicy), myrcene (citrus/pine), & caryophyllene (herbal/spicy as well), which are very volatile, and most are driven off during the boil as well as fermentation. Oxygenated compounds like geraniol and linalool (both floral-like characteristics) are less volatile. Dry-hopping allows you to "replenish" those oils that were driven off.

## MemBeerSip Update

*By Dan Rozman, Minister of MemBeerSip*

Thanks to all who have renewed. If you are still in the procrastination - I will do it later phase, please renew now.

We are in the process of updating the information on membersip name tags. A few people suggested that we put the year joined on the cards so others can tell at a glance how long folks have belonged. We have some records but not everyone. Please email me at [membersip@burp.org](mailto:membersip@burp.org) with the year you joined so I can update the database.

Another thing that we are doing is adding a beer sticker to the nametags of newer members. I know we all like hang out and talk with our friends at the meetings, please be sure to include our newer members as well. Perhaps we should all make a point to talk to someone we don't know well at each meeting. The Brewers' Corner would be a great opportunity to not only chat with other members but get and give feedback on beers.

Speaking of nametags, it has been brought to my attention that some of the names are spelled wrong or aren't the name you go by. Please email me with any changes so I can correct your name-tag.

In an attempt to learn more about each other, we are trying to have a "Meet Your Fellow BURPer" section in each newsletter. If you would like to be included, please send me a brief bio. Some ideas are below. Feel free to fill in the blanks or write out a narrative bio.

Name:

BURP Member Since:

When did you start brewing?

Tell us a little bit about your customary brewing set-up and process

(1-2 paragraphs)

What's your favorite beer that you've brewed?

What's your favorite commercial/craft beer?

What do you enjoy most about homebrewing?

What more can BURP do to help brewers like yourself?

Anything else you would like to include ...

### New Members:

**Alistair Thomson** started making hard cider from windfall apples as a kid in northern England. He quickly moved on to beer, starting with an out-of-date extract kit from a jumble sale. Twenty years later, in South Africa for work, he fell in with some skilled craft brewers who taught him all-grain brewing and helped him through the BJCP exam. He moved his jerry-built brewing rig to D.C. in 2009 and has been having fun with American hops and craft beers ever since.

### **Erik Faden and Meg Daniel**

Erik has been brewing for a few years, and consid-

ers it one of his favorite hobbies. He graduated from University of Maryland in 2010 and currently works as a personal trainer. His favorite beers include Flemish browns, stouts, and American pale ales. Erik has a brew station in their garage, complete with a chest freezer-turned-kegerator! Meg is the official taster of the house. She has helped Erik brew a couple times, and hopes to become more involved in the process. She graduated from West Virginia University in 2010 (Let's Go Mountaineers!!) and currently works for the federal government. She loves stouts and pumpkin ales, as well as ciders. She is known to go on quests in order to find rare beers. Last year, she trekked to Omme-gang Brewery in Cooperstown, NY to find the Game of Thrones Take the Black stout. Both Erik and Meg are native to the DC metro area. Erik grew up in Chevy Chase, D.C. and Meg grew up in Germantown, MD. They currently live in Northeast DC and are so excited to be a part of the BURP family!

### **Jeff (Max) Maxwell**

In my late teens, a buddy's older brother showed up to a fishing trip with a case of Sierra Nevada. Despite being put off by the crap floating in it, I drank it, and my world was changed forever. Took up brewing during grad school in Wisconsin and brewed for ~7 years before non-student responsibilities punched me in face and sent me on hiatus. Visited some old brew mates this summer and was inspired to get back into it, but this time sans bottling and using BIAB. I'm looking forward to getting to know and to learn from you all! On tap = IIPA, Belgian Tripel, Hard Cider, Oatmeal Stout & ESB. Conditioning/Aging = IIPA, APA, Brett Belgian Pale & Vanilla Bourbon Stout.

### **Andrew Jones**

Thinking that all beer tasted like cheap light beers, I hated beer through my early years of college. As a replacement, I started drinking ciders and liquors. A roommate got me into brewing ciders and we created a recipe affectionately known as "bathtub seasonal" due to the use of the bathtub for brewing (and also showering). Luckily, that changed due to Oktoberfest and Warsteiner Dunkel. Since then I've grown to love the variety of beers and have begun co-brewing with friends. Favorite beers include Great Lakes, Dogfish Head, Mad Fox, and Warsteiner. Look forward to learning more about brewing and meeting you all!

## Meet Your Fellow BURPer

**Name:** John Sikking

**BURP Member Since:** January 2011

**When did you start brewing?** I originally began brewing in 1992 while a junior in college – a roommate received a "brew in the bag" as a present.



Needless to say, it was a bit dodgy, but it peaked our interest enough for us to search out more. We then went to a local homebrew store somewhere off the Orange Line in New Carrollton, MD and picked up more supplies, etc. I brewed about four or five more batches in college – enough to teach me how easy it was and that good beer could come from it. After leaving college I never had the time or space to brew again, but I lugged a 12 qt stock pot and "The Complete Joy to Homebrewing" by Charlie Papazian with me through 15+ years of moves.

All the while I styled myself a beer aficionado with a discerning palate because I knew the difference between Ales and Lagers, hops and malts, yeast and water, etc. Then in December 2010, my wife tired of hearing me pine about brewing "back in the day" and gave me a homebrew kit for Christmas. Now being a man of means versus a struggling college student, I promptly purchased a deluxe brewing kit from Midwest Supplies and reignited my passion for brewing. I was able to step back into brewing using a kegging system straight away. Initially, I dusted off the 12 qt stock pot and was brewing extracts with abandon. Soon, I progressed onto full boils with an 8 gallon pot and today, I use two 15-gallon pots which allow me to do All Grain BIAB using an outdoor burner.

**Tell us a little bit about your customary brewing set-up and process (1-2 paragraphs):** I am a Brew in a Bag (BIAB) brewer and I use two 15-gallon aluminum pots to produce two separate 5-gallon batches. Using two Blichmann outdoor burners, I have the capacity to do two 5-gallon batch, 10-gallon batches or a split 20-gallon batch. As my original beer setup did not include a wort chiller, and I always disliked the amount of

water wasted, I utilize the Australian "No Chill" wort cooling method, where I literally do not chill the wort in an ice bath, etc. I stick the lid on the pot and come back in the morning to transfer the wort into my fermenting kegs and pitch large and healthy starters. 60+ batches to date, I've not lost one because of the lack of wort chilling.

Since coming back to homebrewing I have used almost exclusively liquid yeast, by the end of my first year back I began making yeast starters and now I am religious about developing starters for my beers. As I mentioned earlier I use kegs to ferment in, specifically four pin lock kegs as my primary and secondary fermenters (use of a Secondary fermenter is another practice that I have discontinued). I like the knowledge that I will not be breaking the fermentors while moving them around. I do want to point out that I am not fermenting under pressure, as I attached a blow off tube to the gas in port. Currently, I am trying to get a handle on my fermentation temperatures. To that end I am in the middle of building a fermentation chamber. I've amassed the bits and bobs, I just now need the dedicated time to put it together and tweak it.

**What's your favorite beer that you've brewed?** I've mostly brewed kits from Internet homebrew supply stores, but I am beginning to venture into Internet and book recipes, etc. To date my favorite beer has been a High Gravity Doplebock kit called Fornicator. It was a delicious beer and my first Bock style to date.

**What's your favorite commercial/craft beer?** I'm still drawn to some of the early beers that excited me about craft brewing, such as Sierra Nevada's Pale Ale. I have always had a soft spot for stouts, such as North Coast brewing's Old Rasputin and I have recently been enjoying Boulevard Brewing Company's Tank 7 Farmhouse Ale.

**What do you enjoy most about homebrewing?** The act of making the beer brings be a certain amount of tranquility, this coupled with the pride of enjoying a good to great beer with friends and telling them that 'I brewed' this sum up the joys of physically homebrewing for me. The hobby of homebrewing has introduced me to a number of interesting people that I might not otherwise have

had the opportunity to meet, the technical aspects of homebrewing provide me with hours of entertainment while I research and review the internet homebrewing repositories.

**What more can BURP do to help brewers like yourself?** BURP has greatly expanded my palate from when I first joined. Prior to BURP I was mostly a Stout and some Pale Ale beer drinker, now with BURP and the ever changing monthly beer competitions, I have been able to experience a number of different styles of beer – that I may not otherwise had the fortune to taste, let alone brew. What keeps me interested in BURP is the rich knowledge of our membership, traditions of the club (Spirit of Free Beer, Mash-out, etc.) and the quantity and quality of the other members – homebrewing is great, but sharing your homebrew with interesting people is even better. What BURP can continue to do for brewers like me, is to continue to grow and explore the advances in homebrewing – a dynamic growing and learning BURP – as in membership, different styles of beer, new techniques, etc. – is something that is valuable to me today and will continue to be in the future as well.

**Anything else you would like to include ...** I look forward to meeting you all in person at the upcoming meetings – I'm one of the tall guys, more often than not with one of my two children in tow.

## This Month in BURP History

*Compiled By Bill Ridgely*



**10 Years Ago (Mar 2004)** – The Mar 2004 BURP meeting and St Patrick's Day celebration was held at the home of Fearless Leader **Rick Garvin** in McLean. We never knew what the weather would be like this time of year, so we were fortunate to be graced with sunny skies

and balmy temps in the upper 50's, sending the crowd happily into Rick's back yard. The first order of business was the annual club hop buy, orchestrated by **Bruce Bennett**, who showed up with a

car full of fresh hop bales. These were eagerly stuffed into freezer bags by those wishing to purchase. Enlightenment Minister **Wendy Aaronson** conducted an education session on Brown Ale to prepare brewers for the Brooklyn Brown Ale clone competition to be held at that year's MASHOUT. BURPer **Christian Layke** (now head brewer at Gordon Biersch Rockville) contributed his own brown ale for evaluation by the group. Meanwhile, back in the yard, a group was putting the final touches on a batch of **Dan McCoubrey's** legendary "Irish Stew for 100". This project had begun the night before with ingredient preparation at the home of **Dave & Becky Pyle**. The final event on the agenda was the annual McCoubrey Memorial Stout Competition, but there were so many entries that Culture Minister **Mel Thompson** decided to hold the competition off site at a later date. The subsequent judging at Mel's house determined the winners: 1<sup>st</sup>, **Rick Garvin & Christine Lewis** (Foreign Export Stout); 2<sup>nd</sup>, **Dave & Becky Pyle** (Sweet Stout); & 3<sup>rd</sup>, the **Dickheads (Cannons & Crowes)** (Dry Stout).

The Mar 2004 edition of BURP News included **Andy Anderson's** excellent article on all of the Strong Beer styles for the upcoming BURP club competition in April. In honor of St Paddy's Day, BURP chefs **Bob & Betsy Kepler** contributed their awesome recipe for corned beef & cabbage made with Irish Stout. And **Steve Marler** told us all about the history and future direction of Founders Restaurant & Brewing Co in Alexandria on the occasion of their first anniversary.

**15 Years Ago (Mar 1999)** – The Mar 1999 meeting was held at the home of **Alison Skeel** in Kensington, MD. Good weather kept most activities except for competition judging outdoors in Alison's driveway. These included a silent auction for late BURP President **Ralph Semler's** remaining brewing equipment, which had been generously donated to the club by Ralph's family. The competition, preceded by a commercial tasting and educational session, was for IPA. The winners were: 1st Place, **Robbie Zev Ludwick** (American IPA); 2nd Place, **Bob Dawson & Steve Marler** (Celebration Ale clone); and 3rd Place, **Paul Fiorino** (English IPA).

**20 Years Ago (Mar 1994)** – The March 1994 BURP meeting was the first held at the MD home of

**Jamie & Paul Langlie.** An educational session conducted by Minister of Education **Wendy Aaronson** consisted of ten hop teas compared for aroma and taste. This was an eye opener for those wondering about the contributions hop choice could make to a finished beer. Wendy's presentation was followed by one of equal interest on yeast strains by **A.J. Delange**, who brewed a wheat beer, split the batch four ways, and then fermented with four different yeasts. The ensuing discussion considered the different aroma and flavor profiles contributed by each yeast strain. Finally, the results of the previous month's stout contest were announced, with **Mike Horkan** taking 1st, **Bob Dawson** 2nd (with a cherry stout), and **Mike Kobecky** 3rd.

**25 Years Ago (Mar 1989)** – The March 1989 BURP meeting wasn't so much a meeting as a gathering - for a guided tour of the *British Brewing Co* in Glen Burnie, MD. The club had been invited for a personally guided tour by brewery president **Craig Stuart Paul**, who greeted participants in the lobby. Craig introduced Brewmaster **Steve Parkes** and then divided the large crowd into two groups for the tour. The first group, made up of the more technically inclined, was led by Steve. The second group was led by Craig. The flagship product of *British Brewing* was Oxford Class, an ale stylistically characterized as an ESB or English Pale

Ale. All ingredients for the beer except the water were imported from the UK. The 12-barrel brewhouse produced about 1,000 barrels in 1988, and at the time of the tour, plans were in place to increase output to 3,500 barrels annually. No bottled product was available at the time, but a bottling plant was in process of being installed at the time of our visit.

**30 Years Ago (Mar 1984)** – There was no BURP meeting held in March 1984 because of a late-season snowstorm. The one-page March issue of secretary **Hank Rupprecht's** "Dear BURPers, Brewers, and Friends" letter contained only the announcement of the April meeting to be held at **Ralph Bucca's** house in Fort Washington, MD.

### ***BURP Doxology***

***Praise BURP from whom beer blessings flow,  
Praise BURP ye brewers here below,  
Praise BURP above ye heavenly hosts,  
Praise barley, hops and yeast the most  
Aaaaaaaaaaaa, Drink!  
Al Lowry, 1994***

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<p style="text-align: center;"><b>Designated Driver Program</b></p> <p>In its quest to promote the safe and responsible enjoyment of homebrewed beer, BURP is pleased to offer its Designated Driver Program. If you are a designated driver, you will receive complimentary door prize tickets. <b>Note: Non-alcoholic beverages are not provided by the club. Please bring your own supply to club events.</b></p>	<p style="text-align: center;"><b>Guide for New Members</b></p> <p>Bring more beer than you drink; bring more food than you eat. Find the nametags and put one on. Sample (i.e., drink a small quantity of) other people’s beers and make constructive comments. Give other people samples of your beer. Chat freely with the first stranger you meet; that person won’t be a stranger for long. Don’t drive while intoxicated.</p>
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